

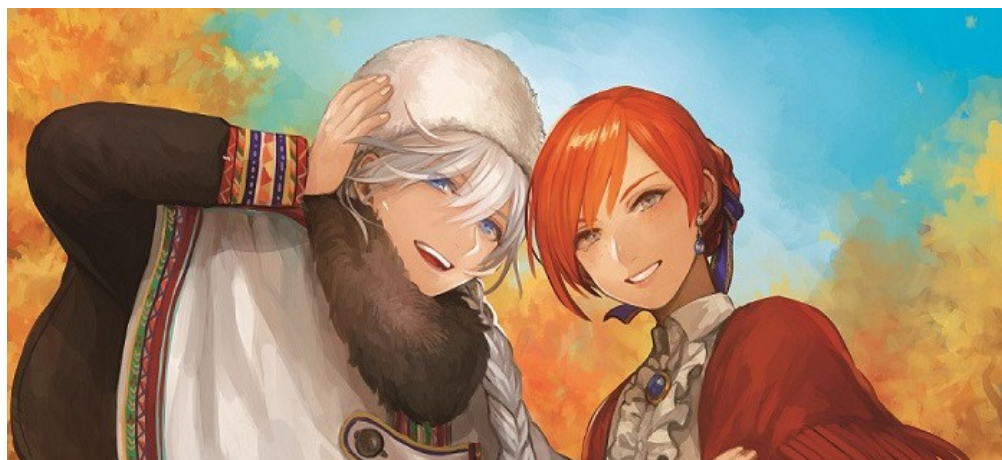
# **The Snow Country Hunting Life of the Northern Nobleman and the Raptor Wife 北欧貴族と猛禽妻の雪国狩 り暮らし**

## **Whimsy Additional Chapters**

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LN Published by [Syosetu](#)

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PDF by swhp

## Illustrations

## Chapter 71 - Additional Chapter: With Father-in-law!

Morning. I woke up from the violent chirping of the birds. The sun had not risen yet. Today I was going to go help out father-in-law at the ranch, so it's a perfect time to wake up? I wonder I can't feel thankful for getting woken up though. I complained to the bird that it should tweet in a cleaner tone.

Sieg was still sleeping. I whispered "I'm off," brushed her hair and kissed her forehead. I also told the baby in her belly to be a good child.

I changed into my working clothes, washed my face, brushed my teeth and headed outside.

"Good morning!"

"Ah, morning."

Yet again, father-in-law was here before me.

"Is it alright today?"

"Yes! I have permission from both mother-in-law and Sieglinde-san!"

Father-in-law nodded his head, going hm, hm.

Managing the ranch was father-in-law's hobby, so mother-in-law did not really want me to work there. Thus, I can only help about two or three days a week, and for the rest of the week I am living like a noble as per mother-in-law's directions.

We rode on our horses and headed to the ranch, a little way from the count's mansion.

After I arrived at the ranch, I fed the animals.

Cows, horses, sheep, pigs, chickens and more. There aren't that many animals, but there aren't many people either so the work is tough.

For the horses, cows and sheep, the fodder consists of dried plants and many kinds of grains. For the pigs and chickens, the feed consists of ground grains and plants.

Having empty stomachs in the morning, the animals got very rough for food. So I said, "please wait a bit," showing a humble attitude and trying to get into contact as much as possible.

When that was over, we would get away from the ranch for a while. It was time for breakfast.

"Father-in-law, it's almost time for breakfast."

"It's already this late!"

We mounted our horses and rushed back home. If we're late for breakfast, we get scolded by mother-in-law.

We rode through a small trail from the ranch to the mansion. The flora around us were swaying gently in the soft breeze.

"The wind in this season feels nice."

"Is that so?"

After the cold season passed, warm and refreshing winds brushed the cheeks. The spring in the foreign country was this warm. I was surprised. I could understand why people say "I can't wait for spring" here. My relationship with the horse I met here also quite good. I learned how to ride the horse from father-in-law. It doesn't rock as much as the sleigh, and it feels good to ride on. The horses, used to humans, obediently followed us. It was so cute.

"When I was young, I used to go out on rides with my wife on the hill a little ways from here. In this season, the budding trees are very beautiful."

"Hehh~"

Of course, mother-in-law was a soldier as well. When I asked if she valiantly rode her horse alone, he told me that it was so.

“Though I don’t recall seeing her ride horses recently.”

“Ah, she hasn’t been for about thirty years. She couldn’t after she had children.”

So it’s like that, as I thought. I remembered that mother-in-law said a biting remark to me who was focusing too much on the ranch, “This is the only period where you can still be cared for by your wife.”

“Father-in-law, why don’t we go out on a ride to that hill?”

“Just you and me?”

“No good?”

“No, that is not the problem.”

“?”

“.....Well, I am worried about getting scolded by Sieg.”

Sometime ago, Sieg said that it wasn’t amusing when I was being friendly(?) with father-in-law.

Sieg and mother-in-law will soon hold a tea party, inviting other ladies, so I suggested that day.

“Going out together is pretty tough.”

“Sorry, my status within the family is rather low.”

“It’s okay.”

When we were about finished arranging the date for the ride, we arrived at the mansion. We led the horses to the stable and went in through the back door to the bathroom to wash ourselves.

After breakfast, we headed to the ranch again. We milked the cows and sheep, and cleaned their pens.

“Today, we will be butchering a sheep.”

Father-in-law decided to butcher a sheep whose milk was declining.

“Ritzhard-kun, have you ever tried sheep meat?”

“No, never.”

Unfortunately, there are no sheep back home.

I heard that the history of domesticating sheep for wool or milk goes back 11,000 years. In addition, it seems that the area in which wild sheep can live are limited.

When I learned how they butchered, it wasn't that different from what I've usually been doing so I helped them.

First, we drain their blood through their necks, and hang them by tying their hind legs. The part near the bellybutton is slit open, and the sheep is gutted. Finally, it's finished by carving the thigh meat.

“It takes about ten days to mature the sheep. Well, I do not know if it will be delicious since the species is one bred for milking.”

There are sheep bred for wool, sheep bred for meat, and short-haired sheep for tropical areas. It seems that there weren't many breeds for milking before. So the taste is a mystery.

“In this region, do you have sheep meat often?”

“No, not very often.”

For the sheep meat, there is ‘lamb’ which refers to meat from sheep in its first year, and ‘mutton’ which refers to meat from sheep after its second year. Mutton has a deep flavour and a good texture, but the smell is strong.

Normally, it is said that mutton is not tasty, but it might be because people usually eat ones that are not refrigerated properly.

“This one was two and a half years old, so this is mutton.”

“Hehh~ But it might be tasty because it’s a female!”

“Right, female ones are tasty!”

Father-in-law and I got excited at a weird point.

We went to a cool storehouse to age the fresh meat, as well as take meat that is prepared.

“Ah, this looks good.”

“So this is sheep-san.....!”

Shoulder, spare ribs, rack, short loin, legs, arms, flanks, there are many parts<sup>1</sup>.

“Shall we have a taste?”

“Sounds good.”

We acted fast when the matter was decided.

A barrel cut in half was placed on some bricks, then gridiron was put on top. Then a fire was lit.

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<sup>1</sup> I just translated the kana readings. Any suggestions welcome.



“How about the shoulder.”

Though he said that it was just for tasting, what was picked was a meat with quite a bit of white parts in the meat. That is then sliced thinly, then grilled with herbs because the smell is strong.

On the heated grill, the mutton shoulder was placed. As it was heated on the fire, the white parts slowly melted and the fat started boiling. Though it is said that the meat has a bad odour, but I could only smell something delicious, maybe because of the smoky smell or because of the herbs.

“Father-in-law, it looks great!”

“Just a little more, wait.”

Waiting in front of the barrel, the two of us probably don’t look anything like a noble. Mother-in-law said that nobles should always act elegantly, but let us off the hook just this time.

“Now looks like a good time.”

“!”

The grilled meat was skewered with a stick carved out of a nearby fallen branch. I took a bite into the meat that was dripping with fat.

“Uwa, delicious!”

The sheep meat tasted surprisingly clean. The tasty is about halfway between pork and heifer beef. I couldn’t think up an adequate description. It didn’t smell. Well, this might have been because I’m used to eating game.

Father-in-law was having a little trouble. Then mother-in-law won’t like it either. Grandfather liked reindeer meat, so it might be a good idea to take some as a gift for him.

“I think Sieg will like it as well.”

“Then you can have more. Sheep meat is abundant in nutrition.”

Sheep meat does not have much animal fat, and does not fatten one much even if it's eaten a lot. It is also abundant in iron which pregnant women lack, so it's perfect for Sieg.

As for the sheep meat that came out for dinner, Mother-in-law did not like it as expected. And as expected Sieg liked it.

Mother-in-law said that she didn't want more, but when father-in-law said that it was good for reducing weight she suddenly started asking more questions.

Later, the tea party was changed to a party to have sheep meat.

## Chapter 72 - Additional Chapter: With Nieces!

Today we are going out with the cute girls Edelgard and Adeltraud. The destination is the shopping district in the city.

The nice girls wanted to hold a tea party and invite Sieg, so I volunteered to help out.

“Dearest Uncle, you really know how to make reception goods?”

“Of course.”

This time it wasn't a normal tea party. We will be serving confection and jam that we made on our own, different from the nobles in the area.

As to why such a tea party was organised, it was because the princesses found a book called 'the tea party in the little forest'.

In the story, there is an animal princess who made confectioneries with berries from the forest, and tea from wild herbs, and then invited the queen of the neighbouring forest over to a tea party. After reading that, they said that they also wanted to try such a tea party.

While browsing the plan Edelgard wrote, we went shopping.

On the picture, there is a type of round cake with the a hole in the centre, and a small baked good with two kinds of jam and fruit.

“This round cake is?”

“.....Lemon pie.”

“I see.”

The usually quiet Edelgard did her best to explain. Though she said lemon pie, it seemed that it was different from the idea of pies back home. For the crust, they used one that is made by folding many layers made from flour and butter. I tilted my head when they said that it was crunchy, but I thought that there won't be any problems if I have advice from the kitchen staff.

"For the lemon pie, lemon curd is necessary."

"Lemon curd?"

Lemon curd is something made by clotting lemon, apparently made by heating the juice with butter, eggs and sugar.

"We have pesticide-free lemons, so they're perfect for making lemon curd."

Since even the peels are used, it is recommended to not have pesticide.

"Then we'll have some please."

Other than lemons, we bought ingredients for other jams, such as strawberries, oranges, and grapefruits for making juice. We then proceeded to other shops.

While I was talking with the shop lady, Edelgard and Adeltraud were hiding behind me. Maybe it's the first time they were this close when they're shopping, that they're embarrassed.

Next we went to the a shop that handled goods for baking.

Here, we bought moulds for baking cake, tools for hollowing out the pie, and jars for jams.

"Waa, onesama, look, it's pretty."

They ran around the store as if the quietness from before was a lie. There weren't other customers, so the shop lady kindly let us pick out what we needed.

Other than the tools, we also bought flour for baking, walnuts and dried figs.

After returning home, the three of us cooked. We washed our hands cleanly and then divided the work.

"Edelgard, please weigh the sugar, and Adeltraud please hull the strawberries."

I also asked other servants to supervise their work. Though I'm not leaving the dangerous work to them, there are many sharp knives and tool as well as fire in the kitchen.

As for what I did, I brought out a pan to boil fruits to make jam.

It was a copper one I borrowed from the head chef here. The heat conduction is superb, that the fruit is boiled down very nicely.

"This is a specialised pot, called a jam bowl."

If fruits are boiled for too long, the flavour dissipates slightly. Thus, the copper pot for making jam is an essential tool because one can cook quickly with it.

After I returned to the cooking table, I focused on making orange jam.

First, I washed the orange with lukewarm water and peeled it. The peels are also washed with lukewarm water. The peel is then thinly sliced and boiled to remove the bitter taste. In fact, only the squeezed juice is put into the pot.

After that, it's boiled with sugar in the pot. The scum has to be removed during the process, and it's done once the mixture becomes thick.

While I made orange jam, the sisters made strawberry jam.

Strawberries, sugar and lemon juice is put in a pot and boiled as the scum is removed, and it's done once it has a pretty red colour.

The finished jams were then stored in sterilised jars.

Next is making fig and walnut cake. This was very simple.

The dried figs are shredded into small pieces, and the walnuts are cracked into small bits.

Butter softened in water, egg yolk, sugar are mixed, and then flour and milk are added. Once they're mixed well, fluffy whipped egg whites are added with a wooden spatula to make them easier to break. Finally, fig shreds and walnut bits are added then the dough is poured into a mould that has plenty of butter applied, then baked.

The cake that has small grains of figs and crunchy walnuts becomes mellow if left for one day, that it becomes better than when it's freshly baked. I asked for it to be stored somewhere where the sunlight does not reach it.

After making jams, the sisters made biscuits.

Softened butter, sugar and milk were mixed, then flour and corn flour were stirred in. The dough, once it became glossy, was stretched thinly into flower shapes. The surface was then punctured with forks to create small holes, then baked on a tray to create crispy biscuits. It's not that sweet, so we'll be having jam with it.

It's over for today, and the rest will be done tomorrow. We made quite a bit of confectioneries, so I praised the princesses for that.

Th next day, we also worked before lunchtime.

First we made lemon pie.

I asked Edelgard and Adeltraud to make lemon curd.

For the crunchy pie crusts that I was making for the first time, I did it with the head chef. First, I kneaded flour and butter then added water and salt to the dough. It's mixed until the powdery

texture is gone, then it's kneaded into thin pieces then left in a cool place for a while. After that, the dough is folded and bent many times to finish the crusts.

The crusts are baked in a tray like biscuits.

Then it's finished by putting lemon curd on top.

Just that, the grapefruit juice might not have got done in time, so I enlisted help.

"Somehow I made it in time! I think?"

"Dearest Uncle, this is amazing! Everything looks delicious!"

Edelgard nodded at Adeltraud's words.

I patted the angelic princesses' head to recover fatigue, then went on the final preparation.

The place for the tea party is a garden full of spring flowers.

On the table brought from the mansion, a white tablecloth was laid on top and cute cups were laid out in a line. The confectioneries were arranged on a three tiered platter and jars of jam were placed on the table with ribbons tied around them.

Cooled grapefruit juice was brought over from the kitchen. The preparations for the tea party was complete.

"Both of you, you did well!"

".....Dearest Uncle, you too."

"You did your best!"

"Is that so? I'm happy to hear that."

Mufufu, we laughed and stared at the completed table.

It was almost time for the appointment, so I asked a servant to bring the guest over.

Meanwhile, I quickly changed.

“I made you wait.”

Sieglinde appeared, being towed by a servant. On her head, there was a large decoration made of eagle feathers.

“.....Good afternoon. Erm, thank you for, coming.”

Edelgard had a headband that had rabbit ears.

“The Queen of Eagles, we were waiting for you!”

Adeltraud had bear ears.

Both were so cute that I wanted hug them.

We decided that we will dress up like the animals in the book. The well-made animal ears were made by my skillful mother-in-law.

“Princesses, queen, I serve you this juice of the blessings of the forest.

Today, I am a butler, wearing a tailcoat and a trendy black necktie, serving my masters and my guest.

Seeing me like that, Sieg laughed while hiding her mouth with a fan.



“Queen, is there something strange?”

“No, I just thought that the dog ears fit you well.”

“.....”

It’s not a dog, but a wolf..... However, if Sieg says “Hand!” I think I would gladly offer a hand, so I couldn’t really deny that I was like a dog.

The jams and the confectionery we put effort into making received good comments. Just by seeing the princesses smiling from enjoying the baked goods, I felt happy.

In the middle, father-in-law came back from the ranch with a dog. The sisters then chased the dog around the garden.

Father-in-law ended up getting chased as well, that I ended up laughing.

“Ritz.”

“Yees.”

When I turned around to her, she beckoned for me.

Since I was a servant today, I kneeled down on one knee.

“What might it be, queen.”

“No, I just wanted to thank you.”

“What do you mean?”

When I tilted my head in wondering, Sieg thanked me for making the sisters’ dream come true.

It seemed that Edelgard and Adeltraud were very much looking forward to the tea party today.

“Here, a reward.”

Sieg put on jam on a biscuit that was broken down into bite-size, then held it out. When I opened my mouth, she put the biscuit in my mouth.

While I munched on the biscuit, Sieg patted my head with the wolf ears.

“It was nice.”

“That’s nice.”

“However,”

“?”

“I’d like something sweeter, queen.”

“?”

Sieg tilted her head and held out a jar of jam, but I shook my head.

“Please give me a kiss.”

“!”

Just from me asking for a kiss, Sieglinde’s expression changed. Maybe it was cheeky for a servant to ask for treasure worth gems. I immediately apologised.

“Erm, I overstepped my boundaries. Please forgive me.”

“No, it’s alright, but father’s gaze is.”

When I gazed into the garden, I found father-in-law looking over here.

I stood up and ran towards them while waving my hands in the air, joining them in the game of tag.

It was at night that I would receive my sweet reward.



Like so, the fun tea party with my nieces ended.

## Chapter 73 - Additional Chapter: With Pig-san!

Today I am making ham with father-in-law.

“We will be making cured ham now. It’s not smoked.”

“Hehh~”

Unlike normal ham, non-smoked ham, called cured ham, is made without heating, that it can be stored for about three years. Unlike normal ham, it’s moist and has a deep flavour, that the melting flavour becomes unforgettable, according to father-in-law.

We will be using thigh meat. It seems that the meat was from one brought over from the ranch, and was meat that was not matured yet.

In addition, the pig was apparently a special one.

“This is a pig raised by feeding it whey.”

The whey created from cheese has many nutrients, and that carries over to the meat. In addition, it seemed like meat from pigs less than a year old were used for making cured ham.

“Since maturing is also included in the process, fresh meat less than three days old are better.”

To get rid of the blood, the meat is placed in salt water and left in a cool place.

After removing the blood is done, it is rinsed again with clean water to remove the salt, then salt is added again then the meat is left for a day this time.

Next we are making pickling liquid. With this, the ham’s flavour becomes rich, and the ham can be stored for long periods.

The ingredients for the pickling liquid involve many kinds of spices, berries, salt, molasses, nitrates, water and beer. In a pot, water and three kinds of barley are added. The dried leaves, the spice, are tied and added in the middle of the process. The fine powders are wrapped in a cloth then added. Once the water started bubbling, then the other ingredients are added.

Once it's boiled for a bit, the fire is put out and it's left to cool for a while. The solid clotted things in the pot are sifted out and only the liquid is left.

The finished pickling liquid is then put into a large jar. There, the pork is put in after removing the salt, then left from half a month to a month in a cool place. Depending on the temperature, the pickling liquid may be spoiled, so I was told to check on it at least once a day.

Once the meat is pickled, it is taken out and hung up in the air for it to dry for two to three days.

However, this wasn't the end.

It's possible to eat as it is after drying, but for long-term storage more work is needed.

"On the cut surface, paste a mixture of flour, salt and water."

With this process, the flavour of the meat improves.

"Well, it does take some time, but making cured ham is very simple. However, it may smell bad if one becomes careless."

During the process of making ham, there was a nice ham smell. Father-in-law told me to keep that state.

Then, from the cured ham storage, father-in-law brought out a lump of ham as if he was carrying a baby.

"Father-in-law, that is!?"

"Three-year-old cured ham."

“Wow!”

It is said that cured ham is matured from half a year to a year. However, three-year-old ones are considered rare luxuries.

I will eating such a ham with father-in-law.

With a knife, he carved out a thin slice.

The well-matured ham had white fat rising, maybe because it was exposed to higher temperature.

I put in the ham dripping with fat into my mouth.

The meaty flavour hidden in the ham was condensed along with adequate salt and spices, spoiling my tongue. The moment I thought that, it melted away. It only took a moment.

“This is extremely delicious!”

“I see.”

We started talking about the ranch so many times.

Meanwhile, he kept giving me pieces of ham that I felt like a dog but I could not stop myself because of the taste.

“Oh, father-in-law, the precious ham is disappearing.”

“Don’t worry about it. It can’t be preserved for too long after it’s cut.”

How magnanimous.

Aa, I want to be a child of this house. How happy it would be to work at the ranch with father-in-law.

However, Sieg wanted to go the remote village so I can't help it. In addition, I was worried about my parents.

"Come to think of it."

"Yes?"

"Today Sieg will be socialising."

"Yes indeed."

We were invited to the tea party.

In panic, we returned to prepare.



First I bathed, then changed into neat foreign style clothes and did my hair. When I did that, Sieg came in the room.

"Ah, Sieg!"

I ran over to Sieg who was by the door and supported her.

The child in the belly grew quite big now. It looked like she was having trouble even walking, but mother-in-law told me to not be overprotective. Thinking that it would be okay when no one else is looking, I ended up spoiling her.

"Are you alright?"

"Aa, don't worry about me."

In retrospect, I felt relieved that I decided to make her give birth where she's close to a hospital. The village women will help out, but doctors are the most reliable when something happens. It's the first birth, so I can't help but feel agitated.

"What should we do about the name?"

"We don't know if it's a boy or a girl yet."

"Right."

Grandfather was also looking forward to seeing the child, and came over often.

"A letter came yesterday, that grandfather is coming again."

"Really?"

At his last visit, we had a sheep festival. Though I say festival, it was just grilling mutton in the garden, but nevertheless the party heated up.

"Right, Ritz."

"Yes?"

"Why don't we let grandfather-in-law decide on the name?"

"Aa, good idea."

Thus, we decided to ask grandfather for the name of our first child.

We then went to the tea party hosted by mother-in-law.

Here, I was told to act like a stoic foreigner. I have the embarrassing title of 'the Yeti of the Borderlands' so it was tactic to erase that reputation.

"My, what a strange hair colour. And what pretty eyes."



I was surrounded by mother-in-law and ladies in her age group. So I made an amiable smile. I thought that it might be hard to not speak out too much, but that was an undue worry.

Because I had to continue listening at the tea party.

“Then, it became such a hassle!”

I spent leisurely time with Sieg, just listening to the ladies talk. When I sometimes served some handmade confectionery, they praised me that it was nice for a man to know how to cook.

“My husband’s hobby is only horse-riding and hunting. Not very interesting.”

“I would be able to spend more time together if his hobby was baking, really.”

“I’m envious of you, Sieglinde-san.”

I did my best to not tarnish my reputation further, every day. Mother-in-law too did her best to improve my reputation, doing many things.

After everything ended, the nighttime was the only time we could relax.

“Are you tired from dealing with all those ladies?”

“Yes, it’s an impossible task.”

When I said that, Sieg smiled.

Without a warning, I grabbed her hand and kissed her fingers.

Then I brushed back her hair, and caressed her cheek. Sieg’s expression softened, and she closed her grey eyes.

Even though I love her, I can't burden Sieg too much.

"Sieg, I love you."

So, I just whispered words of love into her ears.

Like so, our life in this foreign land continued.

## Chapter 74 - Additional Chapter: With Ossan!

Today, I have a drinking party with father-in-law's friends. Father-in-law was looking forward to it very much, preparing special smoked meat and alcohol. As for me, I pickled fish I caught from the nearby river. This was the one that Sieg said went best with alcohol.

The location of the feast is the tool shed at the ranch. To not get caught by mother-in-law or a brother-in-law's wife, we proceeded quietly. However, since we will be cooking, we left a window open.

There were about three ranch owners gathered here. They were all around father-in-law's age. The men in this area are usually stoic, but these ossans had really cheerful temperaments that one might suspect that were already very drunk.

The table was full with dishes and ingredients that people brought over.

Sausages, ham, beer, fruit wine, roasted nuts and dried fish. Everything looked nice.

Amongst that, one guy who had a large leather bag laid it down proudly.

"Look at this, I just caught them a while ago."

From the bag, a small beast I never saw before came out. It looked a little similar to a wolverine.

"What might this be?"

"Ou, these are badgers (Dachs). They ruin our fields, so we hunt them already in early spring"

"Hehh~"

Indeed, the two badgers, despite having just finished hibernating, had plump bodies and shining fur.

“These are delicious.”

Ooh, that really piques my interest.

It seemed like they were going to butcher it, so when I said I was going to do it outside, they became surprised. They were even more surprised when father-in-law said, “my son-in-law is from a hunting people.”

“You’re that thin, but you’re quite tough. Amazing.”

I waved my hand that it was not not the case while smiling thinly, and left the shed.

I felt disappointed at my thin arms.

The people here were tall, and maybe because it was easier for them to gain muscles, they had stocky builds as well. On the other hand, I wasn’t that tall, nor did I have muscles. If I have a muscular body like those ossans, I wonder if Sieg will say, “What a dependable man! Splendid! Hug me!” While getting delusional about such a pointless thing, I walked over to the slaughterhouse.

To butcher the badgers, I skewered their legs together and hung them. It seemed the blood was already removed properly. It would be an easy job.

First, I placed a bowl under the badgers and started skinning them from their feet.

Badger skin was tougher than I expected. If I didn’t put enough strength into it, the knife did not go through. Maybe because it was eating nice things, the fur was fluffy. It might be good for making into a nice hat with a tail decoration. To process them later, I laid them out and left them in a cool and dark place.

The exposed badger meat were covered in plenty of fat. The red bit peeking out had a pink shade. It didn’t smell.

I cut off the toes and cut their bellies open. When I took out the organs, some were still warm. Seems like they are creatures with high body temperature. I then butchered them by parts and placed them on a platter.

After all the work was done, I washed my hands and picked some herbs in the area as I returned to the feast.

“Ritzhard-kun, thank you.”

“No, I’m used to it.”

While the room was being filled with smoke, various ingredients were being cooked on a gridiron.

“Ooh, you did it neatly.”

The person who caught the badgers happily received the meat and the herbs I picked. He applied the herbs on the meat and plopped some on the gridiron in a very lively manner.

Juwa~ The grilling meat made such a sound. The badger meat did not have the exotic smell of wild game.

From the meat, the fat dripped from the meat and an aromatic fragrance rode the wind. Once the meat was cooked well, it was finished by dashing on a bit of salt.

“Here, have a taste.”

“Thank you.”

I politely received the dish with the grilled meat.

Since the meat was not matured yet and stiff, the meat was a little tough. However, it had a nice chewing texture, that it was pretty good. Biting into it filled the mouth with the flavour of the meat, and then the nose was filled with the wild flavour of the beast. The crisply grilled meat went well with beer. The fat was sweet, and it was not sticky. It was a very delicious meat.

“It tastes the best when made into soup.”

“!”

If I hear that, I can't help but make it. I got the recipe and promptly stood up to go out and make badger soup.

At father-in-law's ranch, there is a small kitchen so that one can snack whenever. There are also simple ingredients and vegetables stored.

First, the badger ribs were used to get the soup. Since the fat was also a major source of the flavour, those were added in as well. Once it started boiling, I added herbs and vegetables to remove the flavour. I removed the scum during the cooking process. Once the murky soup became clear, I used a sieve to filter all the content in the pot.

In the clear soup, I added in diced badger meat, as well as root vegetables and mushrooms.

Scum started rising again, so I worked hard to remove them. Finally, the badger soup is completed by adding spices. I decided to take the whole pot to share with everyone.

“This is amazing stuff!”

It seemed that the badger soup was new for father-in-law as well, since his eyes went wide open.

The clear soup had a deep flavour, and the vegetables had that soaked in them, pleasing the taste buds with rich flavour. I had put in so much fat, yet it was not sticky. It was refreshing.

It seems that badgers did not smell because they are not omnivorous, eating honey, fruits and berries. Since they are tastier than the frequently appearing boars, there are many hunters aiming for them.

The two badgers disappeared quickly. I thought that they would be tastier if they are aged, but they are rare so I gave up.

We continued to feast on sausages and ham, and drank. The place became lively with various topics.

Amongst the topic, the ossans' showed the most interest in my life in the remote land.

Winter hunting and making preserved food for the polar nights. Gathering the blessings of the forest in spring, the white nights of summer, and the berry picking war of the ladies. When I said that we make whatever we need, they were surprised.

"You even make alcohol."

"Yes. Buying might be cheaper, but we have time to make them."

It's an age old habit to make what we can even if it's a hassle. We buy the least possible from the merchants. That thought was growing out among the younger generations, but I personally think that the skills to make things are useful.

"Haah, whatta surprise!"

Hearing my story about alcohol, the ossans were surprised. They also seem to make alcohol as a hobby. However, they said that it's just buying ingredients from the liquor shop.

"The aprikose drink we made last year were great."

Made from dried apricots, apparently. It seems that dried fruits make the drink sweeter and deepen the flavour.

Other than that, they also make medicinal alcohol from herbs for their health.

"Those ain't alcohol. They're medicine."

"Course they are."

Herbs and nuts, they use many things. I learned a lot.

“In my village, we usually have berry liqueur. Sometimes we make alcohol out of fruits merchants sell.”

“Hoh, here berry liqueur has a higher grade.”

“I see.”

Back home, I was taught to use only fresh berries to make alcohol, so I never thought of using dried fruits or herbs for alcohol.

“Sounds great. I want to try making them. I think that alcohol is best when handmade.”

When I murmured that, father-in-law proposed something.

“Ritzhard-kun, why don’t I make various kinds of alcohol and send them over later?”

He also told me to not worry about the shipping fees while patting my shoulder.

“Then, I’d like to shop for ingredients at the market with Sieg.”

It’s Sieg who drinks more. If there’s something she prefers, I’d make alcohol out of those.



In this way, the curtains fell on the feast with the ossans as the party heated up to the climax.



The badger meat I had for the first time were delicious and I learned many things, so the drinking party was worthwhile.

## Chapter 75 - Additional Chapter: With Sieglinde!

Today, I am going with out with Sieg after a long time.

I recently learned how to make alcohol from father-in-law's friends, so I asked if she wanted to go get some ingredients.

According to mother-in-law, adequate exercise helps improve the pregnant woman's mood. She went out on strolls to the garden or to the nearby forest, but it was the first time we went out to the streets like this.

In the morning, the market is crowded with people so we headed for the less crowded shopping district.

Today the weather is good. The breeze brushes on the cheeks gently, perfect for taking a stroll.

"Hey."

"What is it?"

"We're finally alone together."

For the past few days, I couldn't be with Sieg. So it was nice that I could be with her without having to look out for her family.

I was walking with a loose smile while staring at Sieg, that I was scolded to look in front of me while walking. I apologised and shot sideways glances at her.

On the way, we took the carriage halfway through, getting off a small distance away from the shopping district to enjoy a relaxing stroll.

When I arrived, the shopping district just opened, that there weren't many people. Since it looked like we would be able to enjoy our shopping trip slowly we walked while chatting.

"We're buying ingredients for alcohol, yes?"

"Right. Though, I'm planning on buying things to make preserved food."

Recently, I learned of a preserved food called 'chutney' from a friend of father-in-law's. It's something like a jam that is loved in the Middle East.

It is made by boiling fruits and vegetables with spices. It can be preserved for up to three months. It can be used as a condiment for soup, or it can be just eaten as a spread on bread.

"I want to try making berry spreads and peanut spread."

The peanut spread that was served for breakfast was delicious, so I wanted to try making it.

When we arrived at the street lined with many stores, mountains of various fruits and vegetables came into our sight.

"Ah, Sieg, there's a strange fruit!"

I went over excitedly, but the price was not cheap. The colourful fruit was from Southern Europe, that it was relatively expensive.

The shopkeeper recommended cherries (kirsche) for this season. The round red fruits were shining like gems.

"Cherry alcohol looks good as well, with that neat colour."

"If you're talking about cherries, then there's kirschwasser."

"Ah, the thing in the black forest cake (Schwarzwälder Kirschtorte)."

Kirschwasser is used in cakes. Called cherry water, it has a clear shade, but it is also referred to as ‘the fiery alcohol’ from its high alcohol content. I recall getting teary-eyed when I tried some from curiosity.

“Right, how about making cake.”

Sieg likes cherry cake, and the nieces also said that they preferred cakes made using fresh fruit than preserved fruit, so I thought that it would be a good idea.

Since the cherries were a local product in season, they were cheap. I bought large amounts and asked them to be delivered to the Count’s mansion.

Also, we received allowance from father-in-law for things such as berries, mushrooms, fruits and vegetables, so I bought up all the things I was curious about.

Then, we got a bit hungry, so I decided to buy some currywurst from a stall in the park.

“I’ll go buy something to drink! You can start eating first~.”

The currywurst stall only had beer. Since the people here drank that like water, they didn’t have other things. When I walked a bit, there was a stall selling cooled fruit juice so I bought two of them.

While I was walking back with quick steps, I was talked to.

“Mister, how about some flowers?”

An elderly lady selling flowers called me over. Then I saw a bright red flower. It seemed like they were grown in the shopkeeper’s garden.

“Your love will like it if you gift them these.”

“Then I’ll take ten.”

Since they were surprisingly cheap, I ended up buying them on impulse. The shopkeeper neatly trimmed the stalks and made a bouquet, tying a ribbon around.

With a bouquet in my hand, I jogged back to the bench where Sieg was waiting.

“Thanks for waiting!”

“Aa, sorry about that.”

“No, this is nothing~.”

I held out one of the juice I bought.

“Oh, you waited without eating.”

“I was watching children play.”

Nearby, little children were shouting about and playing. When I thought that I would be having new family like those children, I felt a warm sensation in my heart.

“Not too long to go.”

I squatted down in front of Sieg and talked to our child.

“Also,”

“?”

Taking this as an opportunity, I gave her the bouquet I had behind my back.

“This is my feelings for you. Please accept them.”

I was being serious, but Sieg laughed.

“Sieg.....”

“But it’s like you’re asking my hand in marriage.”

It was embarrassing for some reason, so I sat down on the bench and opened the wooden lid on the juice, handing one to Sieg and drinking one for myself.

From the sweet smell, my stomach complained that it was hungry. The sausage with the tingling spice, the currywurst went cold, but the food from its birthplace was still delicious. It did not compare to the one we ate at the festival back in my country.

The two of us ate silently.

I didn’t get full, but I wasn’t hungry anymore.

After that, we went further into the city.

“Here, there are many butcheries.”

I was surprised at the number of butcheries at the street. There were many butcheries here, sometimes lining on one side of a street.

“As I expected, there aren’t any places that have reindeer meat.”

“Indeed.”

I missed reindeer meat a little, so I went around, but no stores had them. The butcheries had beef and pork, but no meat that was loved in Northern European countries.

“Sieg, do you want to return quickly?”

“Yes. How about Ritz?”

“Hmm, I wonder. I quite like this place. However, I am worried about my parents so we have to return.”

I was happy that Sieg liked my homeland, so I returned those words.

The somewhat crowded park was no longer crowded since it was now lunchtime. The children playing in front of our eyes also went back home for lunch.

Next to me, Sieg was enjoying the smell of the rose.

“Hey, Sieglinde.”

“Hm?”

“Do you know the language of the flower for red roses?”

“No.”

I put an arm around Sieg’s shoulders and closed in, and whispered in her ears.

“I love you.”

“!”

When I said that, Sieg’s cheeks also dyed into a red shade like the roses.

While loving my wife who was being embarrassed, I enjoyed the refreshing early summer afternoon.



When I returned home, the vegetables and fruits bought from the stores were already delivered. The butler asked what we wanted for lunch, but I told him that there was no need to prepare since I wanted to cook with Sieg.

As we talked together, we started missing the life in the remote land so we decided to cook after a long time.

We borrowed a corner of the kitchen and started cooking.

“Today we are making reindeer soup! Or so I want to say, but since we don’t have them we’re making sheep meatball soup.”

“Alright.”

For the meat, we are using sheep, which are the latest trend here at the County. I minced the meat with two knives. I asked Sieg to peel the vegetables.

In the pot, rolled barley, which is dried and crushed barley, were being boiled. The butcher told me that mixing them with meatballs added a unique texture.

I added minced meat and spices to a bowl and kneaded until they became sticky. In the end, I added rolled barley and shaped them into round balls.

While I made meatballs, Sieg added root vegetables and herbs to the pot and boiled them. Once they boiled, she added powdered chilli peppers and small tomatoes and continued to boil.

Finally, we added in meatballs and boiled them at a high temperature. I removed the scum and boiled the soup until it had pretty red shade. Then, ‘tomato sheep meatball with rolled barley soup’ is complete.



I got some bread to eat with the soup.

I glanced at Sieg as she sipped a bit with her finger. From her expression, I could tell that it was delicious.

“Ritz, you really do cook well.”

“Right~?”

Because I was praised, my cheeks went loose into a grin.

I wanted to stare at Sieg eating, but since I felt that I would be scolded again I decided to have a taste.

The meatball with rolled barley as the butcher recommended had a texture I never tasted before. The barley had a chewiness. The soup had seeped well into the meatballs, accenting the flavour of the meatballs.

The fresh tomato and chilli soup was adequately sour and spicy, with an indescribable aftertaste. The root vegetables that were in season were also great.

We had about two bowls, filling ourselves until we were full, after a long time.

“I feel drowsy, somewhat.”

“How about a nap?”

“Is that really okay, getting this lax.”

“It’s okay. You worked plenty.”

I accepted her hospitality, spending rest of the afternoon lazing about in the room.

Today, Sieg went out after a long time and we even cooked together. Today was a very satisfying day.

## Chapter 76 - Additional Chapter: With Grandfather!

Today I am making alcohol. I sterilised the bottles yesterday by boiling them, and all the ingredients were already prepared. Upon seeing the great amount of clear spirits I bought, I felt an indescribable sensation that I usually went through a very troublesome process to make less than third the amount.

I rolled up my sleeves and promptly began work.

The thing I am making today is dried apricot liqueur, as recommended by a friend of father-in-law's.

The apricots are wiped clean with a wet cloth then put into a bottle. Then I added peeled lemons and apricot kernels. Apricot kernels have an effect of accenting the alcohol's flavour, giving fragrance.

The lemons and apricot kernels that have been left for a month will be taken out of the alcohol, then the liqueur will be only made with the apricot. It can finally be drunk after a year.

The other dried good I will use are plums (pflaume). The sweetness is rich and the resulting alcohol will have a deep flavour.

In addition, the used fruit can be used for baked goods. This alcohol takes about half a year to make.

Next is fresh fruit. I especially used citrus fruits that I can't find in my homeland. I gradually peeled them and put them in bottles.

I completed about ten bottles, but there were still empty bottles and more ingredients.

How about making mushroom wine as an adventure next~ while I was thinking that, Sieg entered the room.

"Oh, what is it, Seiglinde."

"No, I just thought that I should help, but I see that you're almost done."

“Yup. But there’s still more to go.”

“Then, will you try this as well?”

Sieg held out the roses I gave her recently.

“Alcohol from that?”

“Aa, don’t you think it can work?”

Sieg wanted to keep the flower intact, so she sought advice from the gardner. She was told to dry the flower, but she gave up upon hearing that the colour changed.

“So, I asked the kitchen staff, and they told me that it is possible to get a vivid shade using alcohol.”

“I see!”

Then, to make rose liqueur, Sieg and I got down to work.

First the rose petals are wiped clean. With a cloth wetted with alcohol, we sincerely wiped them, petal by petal. Like other alcohols, it’s made by putting in ice and alcohol with the petals into a bottle.

“I reckon it should be done in about three months.”

“I see. Then, the child should be born so I will be able to drink.”

“Well, drink in moderation~”

Though saying that’s not very convincing when just I made lots of alcohol.

“It’s fine with just looking at the completed product.”

“The colour is nice after all.”

“It’s the crystallisation of love from Ritz.”

“Uwa, you’re embarrassing me. I can’t taste it then.”

“Then I’ll taste it alone.”

I didn’t think Sieg would be this happy about the roses, so I felt both embarrassed and pleased at the same time.

“Sieg, do you have some free time?”

“Aa. I don’t have other businesses.”

“Then, can you help me with making alcohol to give as a gift to grandfather?”

“Alright.”

For grandfather, I prepared medicinal alcohol using herbs. I want him to live long, so I chose ones that are good for the health.

“We’ll be using this~”

“Those are one of the flowers you picked in the morning.”

“Right!”

The ingredient is chamomile I picked on the morning stroll with Edelgard and Adeltraud. They were blooming in the garden. Half were used for tea, and the rest are used for alcohol.

The part we use is only the tipped petals. The rest are used also for feeding the animals at the ranch, so I stored those away.

The clipped chamomiles are rinsed. After that, they are left in a well-ventilated place to dry.

The work is done by placing the dried petals in a bottle then pouring clear spirit into the bottle. Then it is left for about three weeks, then the contents are sifted. It’s drunk a month after that, or so I heard. It seems like it will turn into a nice amber shade.

“Chamomile alcohol is good for calming, skin moisture, recovering fatigue, and for insomnia. Because,”

Chamomile is a herb that has a refreshing taste like apples. When put in alcohol, the fragrance increases manifolds. That is all, all that I heard from the gardener.

Three weeks later, I filtered the contents in the alcohol and put the drink in a sterilised bottle.

Today, grandfather will be coming over so I made plans to dine with him and Sieg, the three of us together.

We still had time, so I rested while enjoying herb tea the nieces made.

“Uncle, I made snacks with oneesama.”

“Uwa, looks delicious.”

The two of them made muffins with chamomile in them. They apparently learned it from the cook.

“We crushed the tea leaves and mixed them in milk and flour.”

While still excited, the nieces went on about their experience in making snacks. Well, the chamomile tea has a calming effect, so I poured some and dropped in a flower steeped in sugar.

“What a nice scent.”

I took a bite out of a muffin, and had a sip of tea. I felt calmer from the taste. It was as if it healed me.

“.....Uncle, how is it?”

“Delicious. Thank you, Edelgard, Adeltraud.”

The two angelic nieces smiled dazzlingly and said, “We’ll bake some again!”

Uncle is very happy.



After the fun teatime, it was time to dress up. I dried my hair properly after taking bath. I then braided my hair, splitting my hair into three ends to do so.

“Ritz, are you ready?”

“Ye~s, wait a bit more~”

I opened the door and greeted Sieg.

Sieg had a bright red dress on. Seeing her all dressed up, I ended up sighing.

“Sieg, you look amazing.”

“That’s nice.”

She had makeup on, so I couldn’t kiss her on the cheek. Instead, I kissed the back of her hand.

I wanted to bring her inside and just appreciate her beauty, but I heard the footsteps of a servant heading here.

“Looks like grandfather-in-law has arrived.”

“I see. Then I’ll get going.”

I took the bottle of chamomile liqueur wrapped in cloth to the dining room.

I was seeing him after a month. He was the ever energetic man.

“Sorry for making you come over every time.”

“It’s not like I’m coming for you so don’t mind it.”

“Haha, of course.”

And his biting remarks were ever the same.

“Ah, I made this with Sieg.....”

I showed him the chamomile liqueur.

“What’s this?”

“Chamomile liqueur. We made this using the flowers picked from the garden. It’s good for your health.”

I explained that it should be drunk after two months, and in small amounts as medicine.

Then, we exchanged conversation about our recent happenings. The topics were endless, but I brought up the important request before I could forget.

“So, I have a request for grandfather.”

“What, do you need allowances?”

“No, no that sort.”

I exchanged gazes with Sieg who was sitting next to me, and said what was on my mind to grandfather.

“I was wondering if you could name our first child.”

“Ha?”

“We decided together, the two of us. I hope you can consider it.”

Sieg also pleaded to grandfather.

“Grandfather-in-law, we’re sorry that we’re requesting this so late.”

“Don’t mind such a trivial thing……, haa, are you really asking for that?”

“Yes. May I ask you to do it?”

“Well, hmm, let’s see.”

Grandfather looked troubled from the sudden wish. Since the delivery was scheduled to be sometime soon, there isn’t much time to think, but nevertheless I pleaded him.

“Grandfather, if it’s too much,”

“N-No, too much, as if that’s the case at all!”

“Is that so?”

“Aa, just wait a bit. I’ll be back again…… mu, Sieglinde, when is the delivery?”

“In about two weeks.”

“I see. —Umu. There’s no problem. Leave it to me.”

“Grandfather, really!?”

“You’re noisy. ....We don’t know if it will be a boy or a girl, so I’ll think up names for both.”

“Grandfather, thank you!”



“Grandfather-in-law, thank you very much!”

I felt relieved that he gladly accepted the request.

Two weeks later, grandfather gave the great name of Arno to our newborn child.

Once Sieglinde’s condition recovers after her delivery, it would then be time to say goodbye to the people of House Wattin that I have been with for half a year.

## Chapter 77 - Additional Chapter: With Ritzhard!

After spending more than half a year in my homeland, I safely delivered my child. The recuperation was also over, so all that was left to move back to the village. However, something unexpected happened.

“What do you mean by going home, isn’t it okay to stay a bit more.”

“No, my body is alright now, so I want to return as soon as possible.”

“But still,”

The person pestering me is father. While holding his grandson in his arms, he was insisting that I stay here a bit more.

“Hey, Ritzhard-kun!”

“Eh!? A, u, u~n.”

To father who was desperately pleading, Ritzhard made a troubled expression. I wonder if he thought of attacking my husband if I didn’t give in. What a wily father. I was astounded.

“Father, can you stop harassing Ritzhard?”

“What are you talking about. I’m not harassing him.”

Apparently, father couldn’t see Ritz looking down and fidgeting.

“To begin with,”

“W-What is it? What kind of daughter are you, to look down at your parent from above!”

I stood up and looked down upon father. That was all I did, yet he embraced Arno tightly to protect him. It was almost as if I was the villain here, that I ended up snorting.

“Father, when I was being married off, you saw me off with a smile, yet when you part with Ritz and Arno, you’re trying your best to dissuade us.”

“U!”

“Are you thinking that your son-in-law and your grandson are cuter than your own daughter?”

“Uu!”

Frankly, father dotes on Ritz too much. He likes Arno as well.

Ritz gladly helped out with the ranch, and thanks to his kind and honest personality he got along well with father.

Arno also followed father well, maybe because he took after Ritz.

Babies in this phase are quite shy and dislike people other than their parents hugging them, sometimes even crying, but Arno behaves well with anyone. He even giggles when he is cradled. Even father can’t bear the cuteness of my son.

“Sieg, calm down. Father-in-law, you too.”

Ritz held my hand and sat down near me.

“Father-in-law, I do feel sorry that I am leaving arbitrarily when we have been in your care for so long.”

“N-No, that’s,”

“You can come visit us again to pay with Arno and Sieg. Father in law, you are welcome any time.”

“U, un, alright.....”

In the end, father conceded from Ritz’s words.

After convincing father was over, I breathed out a sigh of relief.

“Sieg, it’s nice that father-in-law is understanding.”

“Aa, indeed.”

I laughed as I patted my son.

Being cradled by Ritz, Arno was laughing as well.

“He’s enjoying seeing Sieg..... Haa, our child really is cute~”

While smiling, Ritz cradled Arno even more.

“Really, it’s as you say.”

Both my husband and my son are cute. Just from watching the two of them, I felt healed.

I gently stroked Arno’s soft white hair, then I caressed the fringe of Ritz’s hair as well.

“I-It feels like even I’m getting pampered.”

“You’re not wrong about that.”

“As I thought?”

“Do you dislike it?”

“N~o, rather it’s even cuter. Right, Arno?”

He said such a thing, so to the snow fairy in front of me I presented him a kiss filled with love.



I didn't think there would be this much trouble over us returning home.

However, we still had people we had to persuade.

“—So, this time, we have to inform Edelgard and Adeltraud.”

“Wa-Waaoh!”

My nieces were following Ritz well. They definitely will cry.

A few days, I asked my brother to tell them that we will be returning home. However, he just came up to me and said, “I couldn't do it because it would be too sad.”

“How should we explain this to them.”

“Hmm. Saying farewell is hard.”

If possible, we did not want to have a sad farewell. However, we didn't know what we should do.

“Ah, right.”

“Do you have an idea?”

“An idea, well, I'm thinking of telling them the day after tomorrow on the picnic.”

“Right. It is better to tell them quicker.”

We quickly decided the plan: going out to buy the necessary goods for the picnic tomorrow, and cooking in the morning the day after.

The next day, Ritz and I went to the shopping district to buy goods. As for Arno, we asked mother to take care of him.

“Are these okay for ingredients?”

“Aa, that’s the stuff.”

I checked if what I picked were the same things written on a piece of paper, then left the luggage to the servants.

“Now, we should buy gifts for Edelgard and Adeltraud.”

“Right.”

Ritz and I decided that we should give them something when we parted.

“It’s hard, I don’t know what girls like.”

“It is difficult.”

“What did Sieg want when you were a little girl?”

“.....Model guns.”

“A, okay.”

What I used to want probably won’t make the sisters happy.

Dolls, stuffed toys, toy houses....., father-in-law are buying those, so I don’t think they will be that happy.

“How about books?”

“Ah, that might be a good.....”

“Sieg, is there something wrong?”

My gaze rested on the creature at the store window.

White fluffy fur, big round eyes, and a kind-looking face that seemed to smile when our gazes met.

“Ritzhard!”

“Yes?”

I pointed to the creature at the window for my husband to see.

“It’s similar.”

“To what?”

“Ritz is similar to the dog.”

“I see~ So we’ll give them this?”

“A-Aa.”

I was a bit curious, or rather quite curious so I decided to enter the store and listen to the shopkeeper.

“This one’s called Samoyed. A dog breed born in a cold country of Central Europe.”

Samoyeds are good supporting animals in living in snowy countries. It can herd livestock, pull sleds and listens to orders well.

“However, it does not have aggressive hunting instincts, and has a gentle personality. It’s kind so it is also loved as a pet to play with.”

“I see.”

The face that looks like it’s smiling is apparently called ‘the Samoyed smile’.

The more I looked at it, the more I thought that it was similar to Ritzhard.

“Ritz, let’s buy this dog.”

“Are you planning on taking this back home?”

“No, this will be a gift for Edelgard and Adeltraud.”

Though it might not make for a guard dog, it might make for a good friend. I can leave the training to father.

“Is that okay?”

“Yes. It’s a good idea.”

Thus, we had new family.



The day of the picnic.

Ritz, the sisters, and I woke up early to make boxed lunches.

Today, my parents as well as my brother and his wife are coming as well. We’re just going to a field of flowers nearby, but somehow it became a large occasion.

We enlisted the help of servants for making lunch. Thanks to everyone’s cooperation, we were somehow able to finish everything.

When the position of the sun was high, the group proceeded to the forest.

“My, look, Aunt Sieglinde, there are pretty flowers.”

“Indeed.”

“Onesama, what are these called?”

“.....Meadowsweet.”

“Or so.”



Adeltraud handed over flowers that fit Ritz who was like fluffy snow very well. Having received them, Ritz buried his nose in the flowers, saying, “What a lovely smell. They smell like almonds~,” in a carefree manner.

When we walked a little further, we arrived at a field of flowers in full bloom. There we chased each other around, playing around, then we decided to have lunch.

The lunch my nieces made received a positive response. My parents and my brother and his wife also enjoyed them. Seeing that, the sisters smiled brightly.

After lunch, we made wreaths out of flowers. After seeing mother and sister-in-law making them, Ritzhard also tried making some. I ended up laughing at how he failed to read the mood and made better ones than everyone else. The face that father made when he received the ones made by my nieces also induced laughter.

The pleasant time passed quickly.

Ritzhard told the young sisters that he had something to tell them.

“The two of you, can I have some of your time.”

“My, Uncle Ritzhard.”

“.....”

“Truth be told, we have to return to our country.”

“Pardon?”

“.....”

From hearing Ritzhard’s words, Edelgard hid her face while Adeltraud made a dejected expression.

We were spending a pleasant time just up until now. I felt sorry.

“W-WHy?”

“.....”

“The two of you, I am really sorry. We have to return to our country.”

“No, no!”

Adeltraud hugged me with teary eyes. Every time she asked us to not go, I felt a pain in my chest.

“Th-there still are many things we have to do, we have to play, no, no.”

At these times, I don't know what to say. I wanted to hug Edelgard as well, who is standing alone a little distance away, but I couldn't move.

What should I do, I was thinking, when I was startled by a calm voice.

“.....Can't, Adeltraud.”

Edelgard gently patted Adeltraud and spoke to her.

“B-But I'll miss him.”

“.....Take a look at Uncle Ritzhard.”

“Pardon?”

“Doesn't he look pale?”

“H-How come?”

Edelgard whispered softly that other people won't here.

“.....Summer.”

“Summer?”

“.....He’s receiving sunlight, so.”

“Pardon?”

“.....We know that uncle is not a normal person.”

At Edelgard’s words, Adeltraud looks like she realised something.

Come to think of it, the young sisters believe that Ritzhard is the snow fairy.

“.....If the sunlight is too strong, uncle will melt away. The snow fairy can’t endure the summer heat here. Are you okay with uncle disappearing?”

“N-No!”

“.....Then we shouldn’t stop him.”

Adeltraud wipes her tears away and split from me.

“Uncle, are you okay!?”

“U, un, I’m alright.”

“You have to return to your country quickly!”

“Right.”

Ritzhard hugged the amiable sisters and thanked them.



“Father-in-law, mother-in-law, thank you for taking care of us.”

“A, aa, stay healthy, Ritzhard-kun, Arno, Sieglinde.”

Even the dog saw us off.

Moreover, the name given is ‘Ritz’. I’m sure they’ll cherish him like they loved Ritzhard.

“Sieg, support Ritzhard-san well.”

“Aa, I got it.”

In this stay, I could even show my child to my parents. From this scenery that I could not imagine when I was an army, I felt somewhat embarrassed.

“Arno-chan, I’ll be going over next time.”

“.....With the doggy Ritz-chan.”

It was nice that we could say goodbye with smiles.

It was a relief that we could part without any regrets.

Thus, we returned.

Our life in the snow country will soon resume.